

Langhe D.O.C. Nebbolo Ester Canale Rosso.

Vineyard

Grape variety: 100% Nebbiolo _ Located in: Serralunga d'Alba - VignaRionda

Planted in: 2011 _ Training system: Guyot _ exposition: SOUTH

Alcohol: 14,0% vol. _ Bottles: 3200 _ First year of production: 2015

Winemaking

Harvest time: middle of October.

The fermentation lasts some 23 days according to the vintage with $% \left(1\right) =\left(1\right) \left(1\right) \left$

daily pumping over of the wine mass with délestages at half of the

period (fermentation in concrete tanks).

The aging is conducted in 25 large barrels of Fontainebleau Forest oak (12 months)

Wine Description

Perfumes: deep and intense bouquet; rose, blackberry, wild strawberries, peach and sweet spices.

Taste: soft and charming entrance; vigorous notes of fresh fruits;

mouthfilling with gentle tannins; slightly savoury with licorice notes.

Pairings: cod stew, stuffed duck, spicy snails.

(Service Temp.: 16°-17°C).